**Serves 6 as App- Pan Fried Green Tomatoes**

1 1/2 cup Buttermilk

1 pinch Cayenne Pepper

1 Tbsp Kosher Salt

1 1/2 # Green Tomatoes, sliced 1/2” thick

1 1/2 cup Yellow Cornmeal

1/2 cup AP Flour

1/2 cup Canola Oil

- Mix the Buttermilk, Cayenne Pepper & 1 tsp of Salt

- Add the tomato slices & soak for 30-40 minutes

* Mix the Cornmeal, Flour, remaining salt in a shallow pan
* Dredge the tomatoes in the cornmeal mixture and line on a baking sheet with parchment paper
* Refrigerate the tomatoes for up to 2 hours before cooking
* Add the canola oil in a medium sauté pan or cast iron skillet & heat over medium-low heat
* Working in small batches, pan fry the tomatoes on each side until golden brown
* Season with Salt & Pepper as soon as they come out of the oil

**Jalapeno Bacon Jam- Serves about 12**

1 1/2 # Applewood Bacon

4 ea Yellow Onion, Diced

1/2 cup Brown Sugar

1/2 cup Apple Cider Vinegar

1 tsp Cracked Black Pepper

3 ea Jalapeno Pepper, Seeded & Diced

1/2 cup Water

3 tbsp Balsamic Vinegar

2 tsp Olive Oil

* Dice bacon & render in a large saute pan over medium-low heat (until bacon is crispy & most of the fat has rendered)
* Strain the bacon from the fat & cool
* Using the same pan, add the canola oil & the yellow onion. Saute over medium heat until tender
* Add brown sugar, cider vinegar, pepper, jalapeño, bacon & water.
* Simmer until jam is thickened slightly
* Add balsamic vinegar & taste for seasoning

**Mixed Berry Crumble- Serves 5**

**Crumble Topping**

3/4 Cup AP Flour

3/4 Cup Rolled Oats

1 1/4 Cup Granola

1/2 Cup Sugar

1 1/2 stick butter, cubed

**Filling**

3/4 Cup Sugar

1 ea Lemon, zested

1/2 tsp Cinnamon

1/4 tsp Allspice

1/4 tsp Nutmeg

1# Blackberries, washed

3/4# Blueberries, washed

3/4# Raspberries, washed

2 tbsp Butter, cubed

* Preheat oven to 375
* Combine flour, oats, granola & sugar in a food processor & pulse until ground
* Add the butter and pulse until it is incorporated
* In a large bowl, add the remaining sugar, lemon zest, spices & berries
* Toss to coat
* Add the berries to a baking dish or mix evenly amongst oven proof ramekins
* Top with cubed butter & the crumble topping
* Bake for 30 minutes or until the fruit is bubbling and the topping is lightly browned